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Universiti Tun Hussein Onn Malaysia

UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER I
SESSION 2017/2018**

**COURSE NAME : BAKERY PRODUCTS
TECHNOLOGY**

COURSE CODE : BWD 30403

PROGRAMME CODE : BWD

EXAMINATION DATE : DECEMBER 2017/JANUARY 2018

DURATION : 3 HOURS

INSTRUCTION : ANSWER ALL QUESTIONS

THIS QUESTION PAPER CONSISTS OF FOUR (4) PAGES

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- Q1**
- (a) Examine the characteristics of modern wheat flour which make it possible to produce elastic, yeast fermented dough. (4 marks)
 - (b) Why was it not possible for prehistoric people to make such doughs from the earliest wild grain? (4 marks)
 - (c) “If you have a good formula, you don’t need to know how to bake, because the formula tells you what to do.” Is this statement true? Explain your answer. (6 marks)
 - (d) What are the standardized recipes? How are they used? (6 marks)
- Q2**
- (a) Justify the usage of white flour in rye breads and whole wheats breads. (6 marks)
 - (b) If some bakeries in Europe produce a kind of pumpmickel bread with 100% rye flour, what would you expect its texture to be like? (4 marks)
 - (c) Examine why freshly milled flour is not good for bread making. (4 marks)
 - (d) How an aging and bleaching procedure does could improve the flour quality? (6 marks)

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- Q3** (a) Explain the difference in procedure between straight dough method and the sponge method. (4 marks)
- (b) How the straight dough method is sometimes modified for sweet dough, and why is this necessary? (6 marks)
- (c) Examine the purposes of folding fermented dough. (6 marks)
- (d) Highlight the important of water temperature in mixing yeast dough. (4 marks)
- Q4** (a) List **THREE (3)** main goals of mixing cake batter? (3 marks)
- (b) How are the following concepts related to the goals in question **Q4 (a)**?
(i) emulsion
(ii) creaming of fat and sugar
(iii) gluten development (6 marks)
- (c) What are the advantages and disadvantages of using butter in high-fat cakes? (4 marks)
- (d) You are seeking a way to reduce a level of fat that in some of your cake recipes but found that by simply taking fat out will adversely changes the product quality. What are the possibilities of using 'fat replacers' to help you with your strategy? (7 marks)

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- Q5**
- (a) What makes cookies crispy? How to keep them crisp after they are baked?
(4 marks)
 - (b) If you baked cookies that came out unintentionally chewy, how would you improve for that in the next batch?
(6 marks)
 - (c) Besides cost control, accurate scaling and uniform sizing are two important parameters in cookies making. Explain.
(4 marks)
 - (d) Examine are the strategies should be followed for panning, baking and cooling cookies?
(6 marks)

-END OF QUESTIONS-

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